



Cauliflower with Ham and Tomato

Yield: 12 Servings

Ingredients:

3 lbs cauliflower florets, blanched
¼ cup chopped red onion
2 tsp chopped garlic
⅓ cup extra-virgin olive oil
1 cup diced cherry tomatoes
¼ lb thinly sliced ham, cut into 1/4-inch pieces
1½ Tbsp fresh lemon juice
¼ cup finely chopped fresh flat-leaf parsley
1 Tbsp chopped fresh thyme

Preparation:

1. Cook onion and garlic in oil in a 10-inch heavy skillet over moderate heat, stirring occasionally, 2 minutes.
2. Add tomatoes and ham and cook, stirring frequently, until just heated through, about 2 minutes. Remove from heat and stir in lemon juice, thyme and parsley.
3. Pour tomato mixture over cauliflower and toss to coat, then season with salt and pepper. Serve warm or at room temperature.

